



More Saving. Better Living

## Crispy Daal Bhajias

They are absolutely yummy! ♥

### INGREDIENTS

1 mug split red cowpeas/chola (kunde)  
1 mug split moong daal/green gram

### INSTRUCTIONS

Soak these two together for at least 5 hours, preferably overnight.

Wash and sieve out as much of the peels as you can, they will mostly float to the top when you rub the grains. You might not be able to get out all the peels, but that's absolutely ok. Even if they remain, it's fine, that will make you bhajias even crispier! Wash and change the water several times until you're satisfied that the grains are clean and remember check for stones if you bought the freshly weighed-out variety.

TIP: To do this, fill Bowl 1 with the grains with water, then take a Bowl 2. Now gently with a side to side swishing motion, pour the grains with their water into the second bowl. Whenever the water starts reducing such that you can see the grains of Bowl 1, spill the water back from Bowl 2 into Bowl 1 and repeat with the swishing until all the grains have been swished into the Bowl 2. Be careful near the end, to check what is remaining in the bowl coz if there are any stones, this technique will help sink them to the bottom of Bowl 1. So you can just scoop them out and chuck them. Repeat a second time just to be sure, coz you certainly wouldn't want some nasty stones in your yummy bhajias!

After soaking overnight or minimum 5 hours, put the grains in a colander to drip out all the water, then chop one onion roughly, a bunch of coriander sticks only (save the leaves for later), and about 3-4 green chilies if you like them spicy.

Now using a food processor, grind these together to make a rough mixture. Do not add water whilst doing this! Add half a tsp. of garlic paste and 2 tsp. of salt. Mix thoroughly, then before frying add some chopped coriander and some chopped methi (fenugreek). Pick small balls using your fingertips and fry on medium heat until nice and crispy. Drain well on tissue and serve hot.